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QUANTITY Recipes for summer camps USING DRIED WHOLE EGG SOLIDS

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UNITED STATES DEPARTMENT OF AGRICULTURE - WASHINGTON, D. C.
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INSTRUCTIONS REGARDING USE OF DRIED WHOLE
EGG SOLIDS IN SUMMER CAMP MEALS

When dried whole eggs are used in place of shell eggs, methods of preparation should be followed that insure thorough cooking. Oven cooking is one of the best ways to achieve this because it will provide a uniform temperature throughout the mixture and insure sterilization of the product.

USES: Dried whole eggs can be used in place of shell eggs in THOROUGHLY COOKED PRODUCTS such as baked breads, baked scrambled eggs, long-cooked casseroles, cakes and other baked desserts.

FOLLOW INSTRUCTIONS. The cooking directions on the use of dried eggs are related to safeguarding against bacterial contaminations. To avoid risk:

1. DO NOT USE DRIED EGGS in egg-milk drinks, ice cream, uncooked salad dressing; or in cream puddings, soft custards, omelets, or scrambled eggs when cooked on top of the stove.

2. When dried eggs are reconstituted with water, prepare only the quantity needed for the recipe and use immediately. (See page 4.)

3. Bake foods in pans of the size and number recommended in the recipe. If other sizes are used, fill them to a depth of not more than 2-1/2 inches. Deeper layers of food may not be thoroughly cooked in time recommended.

4. Store dried eggs in a cool, dry place (32° to 50°F.), preferably in a refrigerator. After opening a can, store the unused powder in a tightly covered container in the refrigerator.

DRIED EGGS MAY BE USED IN TWO WAYS:

1. Reconstitute with water: In some recipes, dried eggs may be reconstituted with water and used like shell eggs. Weigh the dried eggs or sift and measure, using exact weights or level measurements; sift the dried eggs again and sprinkle over the required amount of water (see chart, page 4). Blend by using a power mixer, rotary beater or wire whip. Promptly wash sifter and other utensils used. NOTE: Mix only the amount of dried eggs needed for the recipe being prepared.

2. Combine with dry ingredients: For recipes using several dry ingredients, dried eggs may be added to the dry ingredients. Weigh the dried eggs or sift and measure before combining with other dry ingredients, using exact weights or level measurements. The water needed to reconstitute the dried eggs should be added to other liquid in the recipe (see chart, page 4). Promptly wash sifter and other utensils used. NOTE: Dry mixes containing dried eggs should be stored promptly in the refrigerator in a tightly closed container.

Following the above instructions, dried eggs may be substituted for shell eggs in many other recipes. To combine with other ingredients, note the directions for a similar product in the recipes on pages 5 to 16. Additional recipes may be obtained by sending a check or money order to the Superintendent of Documents, United States Government Printing Office, Washington 25, D.C., requesting "Quantity Recipes Using Dried Whole Eggs," PA-437, revised March 1963. Price 15 cents.

To Replace Shell Eggs With Dried Whole Eggs, Reconstitute As Follows:

Dried Whole Eggs (sift before measuring)	+	Water	=	Shell Egg Equivalents (Large size)
1/2 oz. (2-1/2 tbsp.)	+	2-1/2 tbsp.	=	1
1 oz. (1/3 cup)	+	1/3 cup	=	2
1-1/2 oz. (1/2 cup)	+	1/2 cup	=	3
2 oz. (2/3 cup)	+	2/3 cup	=	4
2-1/2 oz. (3/4 cup)	+	3/4 cup	=	5
3 oz. (1 cup)	+	1 cup	=	6
3-1/2 oz. (1 cup plus 2-1/2 tbsp.)	+	1 cup plus 2-1/2 tbsp.	=	7
4 oz. (1-1/3 cups)	+	1-1/3 cups	=	8
4-1/2 oz. (1-1/2 cups)	+	1-1/2 cups	=	9
5 oz. (1-2/3 cups)	+	1-2/3 cups	=	10
5-1/2 oz. (1-3/4 cups)	+	1-3/4 cups	=	11
6 oz. (2 cups)	+	2 cups	=	12
12 oz. (1 qt.)	+	1 qt.	=	24
1 lb. 2 oz. (1-1/2 qt.)	+	1-1/2 qt.	=	36
1 lb. 8 oz. (2 qt.)	+	2 qt.	=	48
1 lb. 14 oz. (2-1/2 qt.)	+	2-1/2 qt.	=	60

CORNBREAD MIX (using dried whole eggs)

100 Portions			
Weights	Measures	Ingredients	Directions
3 lb.	3 qt., sifted	All-purpose flour	1. Sift ingredients together 3 times or blend 15 minutes in mixer on low speed, using the whip.
4-1/2 oz. .	3/4 cup	Baking powder ...	
10 oz.	1-1/4 cups ..	Sugar	
1-1/2 oz. .	3 tbsp.	Salt.	
2 lb. 8 oz.	2 qt.	Cornmeal	2. Store in a tightly closed container in the refrigerator until needed.
10 oz.	2-1/2 cups	Nonfat dry milk	
5 oz.	1-2/3 cups, sifted	Dried whole eggs	YIELD: 7 pounds 5 ounces (about 1 gallon 1-3/4 quarts).

CORNBREAD (using cornbread mix)

7 lb. 5 oz.	About 1 gal. 1-3/4 qt.	Cornbread mix	3. Combine cornbread mix with remaining ingredients and mix just enough to moisten.
.....	2 qt. 3-2/3 cups	Water	4. Pour into 4 well-greased baking pans (about 12 by 20 by 2 inches) 1-3/4 quarts or about 3 pounds 10 ounces per pan.
1 lb. 4 oz.	2-1/2 cups	Melted shortening	5. Bake at 425°F. (hot) 30 to 40 minutes.

PORTION: 1 piece (2-3/4 by 2-3/4 inches).

VARIATION: 1. CORNMEAL MUFFINS: Portion batter with a No. 16 scoop (1/4 cup) into greased muffin pans. Bake at 425°F. (hot) 20 minutes.

100 Portions			
Weights	Measures	Ingredients	Directions
5 lb. 4 oz.	1 gal. 1-1/4 qt., sifted	All-purpose flour	1. Blend dry ingredients and shortening for 5 minutes in mixer on low speed.
5 oz.	1-2/3 cups, sifted	Dried whole eggs	2. Store in a tightly closed container in the refrigerator until needed.
10 oz.	2-1/2 cups	Nonfat dry milk	
5 oz.	1 cup less 2 tbsp.	Baking powder	
1-3/4 oz. .	3-2/3 tbsp.	Salt	YIELD: 8 pounds 10 ounces (1-3/4 gallons)
1 lb.	2 cups	Sugar	
1 lb.	2 cups	Shortening	

PLAIN MUFFINS (using muffin mix)

.....	3 qt.	Water	3. Add water to muffin mix. Stir only until dry ingredients are moist and the mixture has a rough appearance.
7 lb. 10 oz.	1-3/4 gal.	Muffin mix	4. Using a No. 16 scoop (1/4 cup) portion into greased muffin pans.
			5. Bake at 425°F. (hot) 18 minutes.

PORTION: 1 muffin

VARIATIONS: 1. BLUEBERRY MUFFINS: Add 2 cups raw or drained canned blueberries to the muffin mix.

2. RAISIN MUFFINS: Add 10 ounces (2 cups) raisins to the muffin mix.

100 Portions		Ingredients	Directions
Weights	Measures		
3 lb. 2 oz.	1 gal.2/3 cup, sifted	Dried whole eggs	1. Sprinkle dried eggs over the water and beat to blend.
.....	1 gal.2/3 cup	Water	
1-1/4 oz. ..	2-2/3 tbsp.	Salt	2. Add salt and milk and mix.
.....	2-1/2 qt. ..	Hot milk	
1 lb.	2 cups	Melted butter, margarine, or bacon fat	3. Pour 8 ounces (1 cup) fat into each of 2 baking pans (about 12 by 20 by 2 inches). Then add about 1 gallon or about 8 pounds 5 ounces egg mixture per pan. 4. Bake at 350°F. (moderate) 20 to 25 minutes; stir once after 10 minutes baking. Serve with a Creole sauce.

PORTION: 1/3 cup -- provides 1 egg.

VARIATION: 1. BAKED SCRAMBLED EGGS AND CHEESE: Use only 2 lb. 11 oz. (3 qt. 2-1/4 cups, sifted) dried whole eggs and 3 qt. 2-1/4 cups water; add 1 pound 14 ounces (1 quart 3-1/2 cups) grated cheese.

100 Portions		Ingredients	Directions
Weights	Measures		
1 lb.	.....	Bread slices.....	1. Beat bread and milk in mixer 2 minutes on low speed, or soak bread in the milk.
.....	1-1/2 qt. ..	Milk	
12 oz.	1 qt., sifted	Dried whole eggs	2. Sprinkle dried eggs over the water and beat to blend. Add to bread-milk mixture.
.....	1 qt.	Water	
12 oz.	2 cups	Finely chopped onion	3. Combine bread mixture with the rest of the ingredients. Mix well (in mixer, 3 minutes at low speed).
12 oz.	3 cups	Finely chopped celery	
13 lb.	.....	Finely ground beef	4. Place in 2 greased baking pans (about 12 by 20 by 2 inches), 1-1/4 gallons or 10 pounds 12 ounces per pan.
2 oz.	1/4 cup	Salt.....	
.....	1/4 cup	Worcestershire sauce	
.....	1/2 cup	Chopped parsley	5. Bake at 375°F. (moderate) 1 hour and 10 minutes.

PORTION: 1 slice, 1-1/4 by 2-3/4 inches (2-1/2 ounces).
VARIATION: 1. CHEESE-MEAT LOAF: Use only 10 pounds of ground beef and add 2 pounds (2 quarts) grated cheese.

100 Portions			
Weights	Measures	Ingredients	Directions
12 oz.	1 qt., sifted	Dried whole eggs	1. Sprinkle dried eggs over the water and beat to blend.
.....	1 qt.	Water	
10 lb.	.....	Ground beef	2. Combine eggs, meat, potatoes, onion, and salt.
5 lb.	.....	Ground pork	
10 lb. 4 oz.	1-1/4 gal.	Finely chopped potatoes	3. Portion with a No. 8 scoop (1/2 cup) rounded and place in baking pans (about 12 by 20 by 2 inches).
3 lb.	2 qt.	Chopped onion	
4 oz.	1/2 cup	Salt	
4 oz.	1 cup, sifted	All-purpose flour	4. Blend the flour with 2 cups tomato juice. Heat remaining tomato juice and add to the flour mixture. Cook until slightly thickened, stirring constantly. Pour over the patties.
.....	1 gal. 1-1/2 qt.	Tomato juice	
			5. Bake at 375°F. (moderate) 45 minutes.

PORTION: 1 patty

100 Portions			
Weights	Measures	Ingredients	Directions
2 lb.	1-1/4 qt. ..	Dry lima beans .	1. Soak and cook beans.
.....	2 qt.	Water	2. Drain beans, chop fine or grind.
1 lb. 2 oz..	1-1/2 qt., sifted	Dried whole eggs	3. Sprinkle dried eggs over the water and beat to blend.
.....	1-1/2 qt. .	Water	
9 lb.	1 gal. 3-1/4 qt.	Finely chopped uncooked smoked ham	4. Combine all ingredients. Blend well.
12 oz.	1-1/2 cup	Soft butter, margarine, or ham drippings	5. Place in 2 greased baking pans (about 12 by 20 by 2 inches).
.....	3 cups	Milk	6. Bake at 400°F. (hot) 45 minutes or until brown.
1 oz.	2-2/3 tbsp.	Chopped onion	7. Serve with pineapple sauce, if desired.
1/2 oz.	1/2 cup ...	Chopped parsley	
.....	2 tbsp. ...	Powdered dry mustard	

PORTION: 1 piece, 1-3/4 by 2 inches.

100 Portions		Ingredients	Directions
Weights	Measures		
10 lbs.	2-1/2 gal. ..	Grated cheese ..	1. Add cheese to the hot milk. Stir to blend.
.....	1-1/4 gal. ..	Hot milk	
10 oz.	3-1/3 cups, sifted	Dried whole eggs	2. Sprinkle dried eggs over the water and beat to blend.
.....	3-1/3 cups	Water	
16 lb. 8 oz.	2-3/4 gal.	Cooked rice	3. Combine eggs and rice. Add olives, if desired.
1 lb. 4 oz.	1 qt.	Chopped stuffed olives, if desired	4. Pour the cheese sauce over rice mixture and mix well.
			5. Place in 4 baking pans (about 12 by 20 by 2 inches), about 4-1/2 quarts per pan.
			6. Bake at 350°F. (moderate) 40 minutes, or until lightly browned.

PORTION: About 2/3 cup

(Continued)

VARIATIONS

1. RICE-CHEESE-HAM CASSEROLE: Use only 7 pounds (1-3/4 gallons) grated cheese and add 3 pounds (2-1/2 quarts) coarsely chopped cooked ham.

2. RICE-CHEESE-LUNCHEON MEAT CASSEROLE: Use only 7 pounds (1-3/4 gallons) grated cheese and add 3 pounds (2-1/4 quarts) diced luncheon meat.

100 Portions			
Weights	Measures	Ingredients	Directions
2 lb.	2 qt.,sifted	All-purpose flour	1. Sift ingredients together three times or blend 15 minutes in mixer at low speed, using the whip.
12 oz.	3 cups.....	Nonfat dry milk	
4 lb.	2 qt.	Sugar	
8 oz.	2 cups	Cocoa	
6 oz.	2 cups, sifted	Dried whole eggs	2. Store in a tightly closed container in the refrigerator until needed.
1 oz.	3 tbsp.	Baking powder	
1 oz.	2 tbsp.	Salt.	YIELD: 7 pounds 11 ounces (about 1-1/4 gal. 1 cup).

(Continued)

100 Portions			
Weights	Measures	Ingredients	Directions
7 lb. 11 oz.	1-1/4 gal. 1 cup, sifted	Brownie mix	3. To brownie mix add water, vanilla, and butter or margarine.
.....	1-1/4 qt.	Water	
1 oz.	2 tbsp. ...	Vanilla	
1 lb. 8 oz.	3 cups	Melted butter or margarine	
1 lb.	.....	Chopped nuts or raisins	4. Mix in nuts or raisins. 5. Bake in 2 greased sheet pans (16 by 25 by 1 inch) at 350°F. (moderate) about 30 minutes.

PORTION: 1 piece, 2-1/4 by 3 inches.

VARIATION: 1. CHOCOLATE COOKIES: Reduce water to 2-1/2 cups. Portion with a No. 40 scoop (1-3/5 tablespoons). Bake at 375°F. (moderate) 12 minutes. PORTION: 2 cookies

100 Portions			
Weights	Measures	Ingredients	Directions
2 lb. 8 oz.	2-1/2 qt., sifted	All-purpose flour	1. Blend dry ingredients and shortening for 10 minutes in mixer at low speed, using the batter beater.
4 oz.	1 cup	Nonfat dry milk	
6 oz.	2 cups, sifted	Dried whole eggs	
3 lb.	1-1/2 qt. .	Sugar	2. Store in a tightly closed container in the refrigerator until needed.
2 oz.	1/3 cup ...	Baking powder ..	
.....	1-2/3 tbsp.	Salt	
1 lb.	2 cups	Hydrogenated shortening or lard	YIELD: 7 pounds 4 ounces (about 1-1/4 gallons).
or	or	or	
1 lb. 4 oz.	2-1/2 cups	Butter or margarine	

(Continued)

100 Portions		Ingredients	Directions
Weights	Measures		
.....	5-3/4 cups...	Water.....	3. Combine the water and vanilla. Add 1/2 of the liquid to the dry mix, and beat 2 minutes to blend.
.....	1-2/3 tbsp...	Vanilla.....	4. Add remaining liquid and beat 2 minutes longer.
7 lb. 4 oz..	1-1/4 gal....	Yellow cake mix	5. Pour into 2 greased baking pans (about 12 by 20 by 2 inches), about 2-1/4 quarts or 5 pounds 2 ounces per pan.
			6. Bake at 350°F. (moderate) 30 to 35 minutes.

PORTION: 1 piece, 1-3/4 by 2 inches.